



It starts with a seed...



... and ends at our dinner table.



New Agriculture Display Greets the World

When the world visits Utah, and the state's Capitol Building this February, they'll get a fresh glimpse of Utah agriculture. A new up-to-date, colorful and informative display promoting Agriculture is now in place for the hundreds of thousands of visitors expected to tour the historic building.

The display's theme is "Agriculture: Connecting with Utah." It reminds visitors of the connection between the farm and our food. Viewed from left to right, the display shows a plant emerging from the soil with the caption, "It all begins with a seed..." Information and pictures show how farmers and ranchers generate our food while caring for the soil, water and air. Utah's familiar Delicate Arch rock formation is used to make the connection between farming and people. To the right of the arch is

information about the many benefits Utah agriculture brings to our lives; such as science, education, economics, exports, and wholesome and nutritious foods. Important information about protecting farmland is also offered. The final picture is of people seated at a dinner table, enjoying their meal.

UDAF's Information Officers Larry Lewis and Jack Wilbur designed the display, along with department directors, industry representatives, and professional display builder, Modular One.

"The goal was to show visitors as well as Utah's residents what agriculture means to our state," said Lewis. "We're also reminding everyone of the link between our food and the farm," he added. The agriculture display is located in the basement of the Capitol Building, near the gift shop.

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Utah Department of Agriculture and Food to Inspect Olympic Food and Livestock During 2002 Games

Animal Industry

UDAF veterinarians will perform health inspections of animals featured at the Olympic Western Experience at the Soldier Hollow venue. A team of state veterinarians will perform daily visual inspections of the buffalo, wild mustangs and elk that will be on display to the public. The veterinarians will be on guard for any signs of disease that could be transmitted to other animals at the Olympic venue, or to domestic livestock in the state.

Last year's outbreak of Foot and Mouth Disease continues in Great Britain, and State Veterinarian, Dr. Mike Marshall, is taking every precaution to prevent the disease's spread to the United States. While the public is encouraged to view the animals, direct contact is prohibited.

The spectator plaza at Soldier Hollow contains a variety of reenactments and exhibits that take spectators back through the history of the area. Cowboy camps, pioneer homestead, pony express mail deliveries, and native American exhibits are featured.

right: Several of the dozen or more Utah bison that are part of the Olympic Western Experience are inspected by UDAF Veterinarian, Robert Erickson, prior to their arrival at Soldier Hollow. Erickson is one of several field veterinarians who will make daily visits to Soldier Hollow as part of the division's efforts to prevent the introduction of foreign animal disease to Utah livestock.



right: A news crew from Czechoslovakian television videotapes UDAF Compliance Officer, Ryan Quintana at SYSCO Intermountain Foods.

The department's Olympic food safety program is



Regulatory Services

UDAF's Regulatory Services' Compliance Officers are aiming for a gold medal in food safety by ensuring that meals served to Olympic athletes and spectators are safe, and that all food has been properly inspected.

Daily inspections are scheduled for the central warehouse where most of the venue-bound food is first received, stored and shipped.

"We've worked with industry for more than a year to put into place the most comprehensive food inspection and security plan ever devised in Utah," said Becky Shreeve, UDAF's Food Safety Manager. "This system should make athletes and the public worry-free when it comes to the safety of their food," she added.

The department joined with SYSCO Intermountain Food Services, Inc., several months ago to put strict food safety and security measures in place. Every truck that transports Olympic-bound foods is sealed and monitored.

SYSCO is shipping about 500,000 pounds of food a day to Olympic kitchens. From there chefs will prepare as many as 150,000 meals a day for athletes and spectators at Olympic venues.

Marketing and Conservation

UDAF's marketing division is coordinating an Olympic food store at Salt Lake City's Gallivan Center where agricultural food products will be on display during January, February and March.